

*The Lynnwood Foundation, a nonprofit, maintains and preserves The Duke Mansion, and created and operates The Lee Institute.
400 Hermitage Road, Charlotte, NC 28207
Tel: 704.714.4400 Fax 704.714.4435
dukemansion@tlwf.org www.dukemansion.org*

Dinner Selections

*The following Duke Mansion dinner menu
is outlined as a five-course meal:
Appetizer, Soup, Salad, Entrée, Dessert*

*If your special event is more suited to a
three- or four-course meal, the menu
can easily be arranged as such.
For your convenience, each course
is priced separately.*

*As with all special events at The Duke Mansion, we ask
that you plan one menu for your entire group.*

*To assist in planning your pre-dinner reception, our
Hors d'oeuvres Selections, Wine List and
Cocktail Information are also attached.*

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Dinner Selections

Appetizer Selections

*Oysters Rockefeller
fresh spinach gratin
\$13*

*Roasted Vegetable Terrine**
*roasted squash, zucchini, carrots stacked & served with a red pepper coulis
\$11*

*Roasted Beet Carpaccio**
*Parmigiano-Reggiano
\$10*

Johnnycake Tian
*lump crab salad
\$13*

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*Pumpkin, Corn & Lemongrass**
pumpnickel croutons

\$8

*Classic Vegetable Soup**

shaved parmesan

\$8

Cream of Parsnip

black caviar

\$8

Crab & Corn Chowder

toasted brioche

\$8

Clam Chowder

New England style

\$8

*Spicy Baby Greens Salad**

Manchego cheese, poached pears with a balsamic vinaigrette

\$8

*Hearts of Romaine**

radishes, watercress with a mustard seed vinaigrette

\$8

*Mixed Greens**

apples, walnuts with a cranberry vinaigrette

\$8

*Blended Greens**

beets & cucumbers with a horseradish dressing

\$8

*Baby Greens **

dried cherries, Roquefort, pumpnickel croutons
with a balsamic vinaigrette

\$8

vegetarian*

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Entrée Selections

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Chicken Francaise
pecan wild rice pilaf, wilted spinach
\$30
Glazebrook Sauvignon Blanc 2005

Sage Seared Pork Loin
apple chutney
rutabaga puree, braised turnip greens
\$31
Trefethan Cabernet Sauvignon 2005

Cherry & Chevre Stuffed-Chicken Breast
wrapped in apple-wood bacon
creamy mashed potatoes, & savoy
\$30
Sonoma Cutrer Chardonnay 2005

Pan Seared Halibut
maltaise sauce
saffron mashed potatoes, haricot vert
\$32
Trefethen Chardonnay 2005

dauphinoise potatoes, vegetable fricasse
\$30
Ca Montini Pinot Grigio 2005

Roasted Pork Loin
seared figs
pumpkin risotto, braised brussel sprouts
\$31
Macrosti Kellie Merlot 2005

Walnut Crusted Stripped Bass
lemon dill sauce
basmati pilaf, mixed vegetables
\$30
Wildberry Estates Chardonnay 2005

Roasted Spotted Snapper
brown butter & caper sauce
parmesan pomme puree, haricot vert
\$32
La Crema Chardonnay 2005

Braised Beef Short Ribs
four cheese risotto, wilted greens
\$36
Broquel Malbec 2005

Beef Wellington & Seared Mustard Herb Salmon
roasted fingerling potatoes, sautéed asparagus
\$43
In Situ Carmenere 2003

Dessert

Chocolate Hazelnut Cheesecake
chocolate sauce & a tuile cookie
\$9

Apple Tart Titan
Chantilly cream
\$9

Caramelized Plums
white chocolate mousse
\$9

Grand Dessert Display
elegant display showcasing our selection of confections
served with freshly brewed coffee and house teas
\$13 per person

Selections

Not Quite Ice Cream
chocolate sauce, seasonal berries & a tuile cookie
\$9

Blood Orange Cheesecake
Chantilly cream & chocolate ganache
\$9

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Warm and Chilled Hors D'oeuvres Selections

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Crab Crostini
chives & crème fraiche
\$3.25

Braised Pork
risotto cake topped with braised pork and red cabbage
\$3

*Roasted Vegetable Canape**
roasted vegetables mixed with chevre on a toast round
\$3

Beef Duxelles En croute
beef tenderloin wrapped with puff pastry
\$3

*Cucumber Salad**
cucumber cup, watercress & carrots, citrus vinaigrette
\$3

Caviar Blini
yukon gold potato pancakes with cream cheese & caviar
\$3.25

Tuna Melt
brunoise of tuna with gruyere in a filo purse
\$3.25

Petite Crab Cakes
cajun aioli
\$3.25

*Vegetable Ceviche Shooters **
marinated vegetables
\$3

Steak & Potatoes
potato rosti, with beef carpaccio & corn relish
\$3

Salmon & Gruyere Quiche
dill crème fraiche
\$3

Chicken Bruschetta
roasted tomato, fresh mozzarella, chiffonade of basil
\$3

*Southern Cheese Straws**
cheddar, parmesan cheese
\$3

Classic Deviled Eggs
black pearl caviar
\$3.25

Minimum order of 12 of any one selection

Fresh Oysters on the Half Shell
Jumbo Shrimp Cocktail

Market Price

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Wine List

CHARDONNAY

OTHER RED WINES

Shelton Bin 17 Chardonnay, NC	\$25.00	The Lynnwood Foundation, a nonprofit, maintains and preserves The Duke Mansion, and created and operates The Lee Institute.	\$25.00
Benziger, Sonoma	\$30.00	Madison Lee White Wine, NC	\$25.00
Wildberry Estate, Australia	\$33.00	400 Hermitage Road, Charlotte, NC 28207	
Sonoma Cutrer Russian River Ranches	\$40.00	Wildberry Estate Shiraz, Australia	\$40.00
La Crema, Sonoma	\$38.00	Broquel Malbec, Argentina	\$34.00
Trefethen, Napa	\$42.00	Ravenswood Vintners Blend, Sonoma	\$40.00
		In Situ Carmenere, Chile	\$35.00
		<u>CHAMPAGNE</u>	
<u>SAUVIGNON BLANC</u>		Cristalino Sparkling Wine	\$25.00
Benziger, Sonoma	\$30.00	Duval Leroy Brut	\$60.00
Glazebrook, Marlborough, New Zealand	\$32.00	Veuve Clicquot Brut	\$75.00
Chateau St. Michelle Horse Heaven, WA	\$35.00	Dom Perignon Brut	\$160.00
2005 Cakebread, Napa	\$52.00		
		<u>PORTS BY THE GLASS</u>	
<u>OTHER WHITE WINES</u>		Dow's Fine Ruby Porto	\$9.00
Salem Forks White Zinfandel, NC	\$25.00	Dow's Fine Tawny Porto	\$9.00
Madison Lee White Wine, NC	\$25.00	Fonseca Bin No. 27 Fine Reserve Porto	\$9.00
Ca' Montini Pinot Grigio, Italy	\$29.00	Fonseca 10 Year Porto	\$13.00
Wente Riesling, Monterrey	\$26.00	Taylor Fladgate First Estate Reserve Porto	\$9.00
Caymus Conundrum, Napa	\$50.00		
		<u>SHERRY BY THE GLASS</u>	
<u>CABERNET SAUVIGNON</u>		Valdespino Jerez Amontillado	\$7.00
Benziger, Sonoma	\$30.00		
Rodney Strong, Sonoma	\$32.00	<u>SINGLE MALT SCOTCH BY THE GLASS</u>	
Twenty Bench, Napa	\$34.00	Glen Livet 12 Year	\$7.50
Chateau Souverain, Alexander Valley	\$38.00	Macallan 12 Year	\$9.00
Trefethen, Napa	\$65.00	Glenmorangie 12 Year	\$11.00
Stag's Leap, Napa	\$68.00		
		<u>COGNAC</u>	
<u>PINOT NOIR</u>		Remy Martin VSOP	\$9.00
Mac Murray Ranch, Sonoma	\$34.00	Hennessy VSOP	\$13.50
La Crema, Sonoma	\$37.00		
Bouchaine, Carneros	\$40.00		
Acacia, Napa	\$48.00		
<u>Merlot</u>			
Benziger, Sonoma	\$30.00		
MacRostie Keltie, Carneros	\$30.00		

Please consult your Sales or
Catering Manager about selections.

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Cocktail Service and Pricing

When arranging for cocktail service for your special event, three options are available:

<p>OPTION #1 HOSTED BEVERAGE PACKAGE</p> <p>When you are <u>hosting</u> the bar for your guests, the Beverage Package can be purchased, which includes a complete bar setup, attended by a bartender (see bartender fee). The bar includes unlimited consumption of our Standard Brand mixed drinks, domestic, imported and non-alcoholic beer, house wines and champagne, soft drinks, mineral waters and fruit juices set up in a complete beer, wine and liquor bar set up. Specialty Bars are not included in this package, but can be offered at an additional cost.</p> <p style="text-align: center;"><u>Cost of the Beverage Package</u> \$12.00 per person for the first hour and \$7.00 per person for each additional hour. Hourly fees are subject to applicable sales tax and 20% service charge.</p>		<p>OPTION #2 HOSTED BAR ON CONSUMPTION</p> <p>When you are <u>hosting</u> the bar for your guests: A complete bar is set up, attended by a bartender (see bartender fee). Drink consumption is tallied by the bartender for the duration of the evening and the host is charged accordingly at the end of the event.</p> <p style="text-align: center;">OPTION #3 CASH BAR</p> <p>If you prefer to have a <u>cash</u> bar: A complete bar is set up, attended by a bartender (see bartender fee) and your guests are charged for each drink as it is ordered. Ask your Catering Manager for the Cash Bar Price List. Cash Bar option does require a minimum of \$150.00 in bar sales.</p>	
BARTENDER FEE	HOSTED BAR PER-DRINK PRICES	COCKTAIL SERVICE	
North Carolina law requires bartenders for all bar set ups. Fee is \$65.00 for the first three hours and \$20.00 for each additional hour thereafter. One bartender per 50 people is required.	North Carolina House Wines \$5.00 per glass California House Wines \$6.00 per glass Domestic Beer \$4.50 per bottle Import Beer \$5.50 per bottle Standard Brands \$6.50 per drink Premium Brands \$7.50 per drink Sodas \$2.00 each Mineral Water \$2.00 each	For groups of 12 people or less, you may arrange for cocktail service, instead of having a full bar set up at your event. Fee is \$50.00 for a cocktail server for three hours.	

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<p style="text-align: center;"><i>HOUSE WINES</i></p> <p><i>The Duke Mansion is pleased to offer Shelton Vineyard and Benziger as our House Selections</i></p> <p><i>Please see Wine List for additional wine selections.</i></p>	<p style="text-align: center;"><i>LIQUOR BRANDS</i></p> <p><i>House Brands</i></p> <p><i>Absolute</i></p> <p><i>Dewars White Label Scotch</i></p> <p><i>Beefeaters Gin</i></p> <p><i>Bacardi Light Rum</i></p> <p><i>Jim Beam Bourbon</i></p> <p><i>Seagram's V.O.</i></p> <p><i>Jose Cuervo Especial Tequila</i></p>	<p style="text-align: center;"><i>LIQUOR BRANDS</i></p> <p><i>Premium Brands</i></p> <p><i>Kettle One</i></p> <p><i>Chivas Regal Blend Scotch</i></p> <p><i>Tanqueray Gin</i></p> <p><i>Mount Gay Eclipse Rum</i></p> <p><i>Makers Mark Bourbon</i></p> <p><i>Crown Royal</i></p>	<p style="text-align: center;"><i>DOMESTIC & IMPORT BEER</i></p> <p><i>Budweiser and Bud Light</i></p> <p><i>Heineken</i></p> <p><i>Amstel Light</i></p> <p><i>Carolina Blond</i></p> <p><i>Miller Lite</i></p> <p><i>Michelob Ultra</i></p> <p><i>New Castle</i></p> <p><i>Corona</i></p> <p><i>Guinness</i></p> <p><i>Sierra Nevada</i></p> <p><i>Yuengling</i></p> <p><i>Kaliber non-alcoholic</i></p>
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